



Naples Bay Resort & Marina

BANQUETS

BREAKFAST

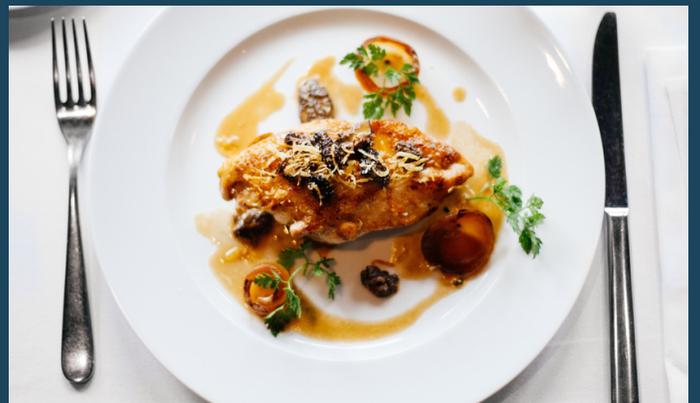
BREAKS

LUNCH

RECEPTION

DINNER

BEVERAGES



BREAKFAST



BREAKFAST RECEPTION

Served with fresh Lavazza coffees and hot tea selection

BAYFRONT CONTINENTAL

\$ 27

Fresh Seasonal Fruits, Selected European Pastries with Butter and Preserves. Assorted Fruit Yogurts, Orange, Cranberry and Tomato Juices.

THE DOCKSIDE

\$ 33

Assorted Egg Sandwiches which will include Tomato & Cheese, Ham & Cheese and Bacon & Cheese. Selected European Pastries with Butter and Preserves. Orange, Cranberry and Tomato Juices, Fresh Seasonal Fruits and Selected European Pastries with Butter and Preserves.

YACHT CLUB BRUNCH

\$ 39

Scrambled Eggs, Home Fries, Smoked Bacon, Sausage Links and Waffles. Assorted Fruit Yogurt, Orange, Cranberry and Tomato Juices and Fresh Seasonal Fruits. Selected European Pastries with Butter and Preserves.

BREAKFAST ENHANCEMENTS

OMELET STATION

\$ 18

Elaborate Station with a Variety of Vegetables, Cheeses, Meats Seafood, Fresh Eggs and Egg Whites for your Guests to Select from. Served with Home Fries and European Pastries with Butter and Preserves.

(A Chef Fee is Required)

All prices are per person. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



BREAKS



BREAKS

CHIPS 'N' DIPS

\$ 9

Toasted Chickpea Hummus, Fiery Pico de Gallo, Street Corn Guacamole, Assorted Chips and Crisp Veggies

FRESH TROPICAL FRUITS

\$ 9

Selected Exotic and Traditional Tropical Fruits and Berries

CHARCUTERIE BOARD

\$ 10

Imported Cheeses, Cured Meats, Pickled Vegetables, Nuts, Honey and Fruit, Grain Mustard and Grilled European Breads

All prices are per person. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



LUNCH



LUNCH DISPLAY STATIONS

*All Displays Include Assorted Sodas, Fresh Lavazza Coffees,
Iced Tea and Assorted Bags of Chips*

HAND CRAFTED SANDWICH BLOCK **\$ 3 9**

A Selection of Premium Boar's Head Deli Meat Sandwiches.

*Presented with Lettuce, Tomato, Pickles, Mayo,
Mustard & Italian Vinaigrette*

Roasted Turkey & Swiss
Roast Beef & Cheddar Cheese
Country Ham & American Cheese
Roasted Vegetables & Hummus

UNDER WRAPS **\$ 4 5**

A Lunch Selection Wrapped in Locally Sourced Flour Tortillas

Citrus Marinated Grilled Chicken
Pesto, Hummus & Local Vegetables
Salmon & Chipotle BLT
Chimichurri Steak & Avocado

BACKYARD BARBECUE **\$ 4 9**

*An All-American Celebration
Presented with Onions, Pickles, Cheese & Condiments*

Angus Burgers
Chicken Breast
All Beef Hot Dogs
Homestyle Potato Salad
Creamy Cole Slaw
Smoked Bacon Baked Beans
St. Louis Ribs (+\$10)

*All prices are per person. Consuming raw or undercooked meats, poultry,
seafood, shellfish or eggs may increase your risk of foodborne illness.*



LUNCH ENHANCEMENTS

STREET CORN GUACAMOLE \$ 9

Fresh Avocados, Roasted Corn, Cotija Cheese, Lime Juice, Scallions and Assorted Chips

CHIPS 'N' DIPS \$ 9

Toasted Chickpea Hummus, Fiery Pico de Gallo, Street Corn Guacamole, Assorted Chips and Crisp Veggies

FRESH TROPICAL FRUITS \$ 9

Selected Exotic and Traditional Tropical Fruits and Berries

CRISP GARDEN VEGETABLES \$ 9

Selected Raw and Lightly Steamed Local Vegetables with Ranch and Caesar Dressings

CHARCUTERIE BOARD \$ 10

Imported Cheeses, Cured Meats, Pickled Vegetables, Nuts, Honey and Fruit, Grain Mustard and Grilled European Breads

GRILLED MARINATED VEGETABLES \$ 10

Seasonal Local Vegetable Selection, Marinated in Balsamic Vinegar and Garlic

All prices are per person. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



GRAB & GO BOXED LUNCHES \$32

*All Sandwiches are Served on Whole Grain Bread
or Locally Sourced Wraps
Includes Bag of Chips & Fresh Baked Cookies*

YOUR CHOICE OF 3

BLT with Avocado

Roast Beef with Cheddar & Horseradish Mayo

Pesto Rubbed Roasted Vegetables & Hummus

Oven Roasted Turkey & Swiss Cheese

Country Ham & American Cheese

Prosciutto, Roasted Red Pepper & Mozzarella Cheese

Grilled Chicken Caesar Salad Wrap

Grilled Chicken Greek Salad Wrap

Roasted Vegetables & Hummus with Pesto Drizzle Wrap

Gluten Free Rolls Available at \$3

Seasonal Whole Fresh Fruit Available at \$5

*All prices are per person. Consuming raw or undercooked meats, poultry, seafood, shellfish
or eggs may increase your risk of foodborne illness.*



PLATED LUNCH

SURF'S UP \$ 27

APPETIZER

Tomato Soup

Sweet Tomatoes, Vegan Cream and Basil Sprinkle

ENTRÉE

Iceberg Wedge

Crispy Bacon, Heirloom Tomatoes, Hard Boiled Egg, Blue Cheese Crumbles and Blue Cheese Dressing

Cuban Sandwich

Sour Orange Marinated Pork Loin, Genoa Salami, Country Ham and Swiss Cheese, Yellow Mustard and Pickle Relish on Cuban Bread with Tropical Chips

Chicken Salad

Marinated and Grilled Chicken Breast, Seedless Grapes, Celery and Onions, Seasoned Mayo on a Buttery Croissant

Vegetarian

A vegetarian dish is always available upon request

DESSERT

Freshly Baked and Warm Chocolate Chip Cookies

All prices are per person. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



PLATED LUNCH

TURTLE'S NEST \$33

APPETIZER

Served family style

Chips 'N' Dips

Toasted Chickpea Hummus, Fiery Pico de Gallo, Street Corn Guacamole, Assorted Chips and Crisp Veggies

Shrimp Cocktail

Sweet Chili and Habanero Cocktail Sauce

ENTRÉE

Mahi a la Plancha

Citrus and Garlic Marinated Wild Caught Mahi Mahi, Seared Watermelon and Greens

Pan Roasted Boneless Chicken Breast

Chef Marinated, Grilled Asparagus with a Creamy Roasted Garlic Sauce

Sliced Pork Loin

Roasted Whole and Sliced to Order, Grilled Asparagus and Au Jus

Vegetarian

A vegetarian dish is always available upon request

DESSERT

Seasonal Fruit Cheesecake



All prices are per person. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

PLATED LUNCH

TIKI HUT \$ 4 9

APPETIZERS

Served Family Style

Tuna Tartare

Spicy Yellowfin Tuna, Florida Avocado,
Sweet Soy Glaze and Seaweed Salad

Street Corn Guacamole

Topped With Roasted Corn, Tomatoes, Cotija Cheese
and Assorted Chips

Zucchini Carpaccio

Parmesan Cheese, Crushed Capers, Maldon Salt and
California Olive Oil

SALAD

Strawberry Salad

Baby Greens, Feta Cheese, Candied Pecans, Avocado,
Fresh Strawberries and Herb Vinaigrette

ENTRÉE

Wild Caught Salmon

Horseradish Crusted Salmon, Roasted Potatoes and
Local Vegetables

Pan Roasted Chicken Breast

Chef Marinated Chicken, Local Vegetables and
Creamy with Roasted Garlic Sauce

NY Strip

Coffee Dusted NY Strip, Local Vegetables and Red Wine Sauce

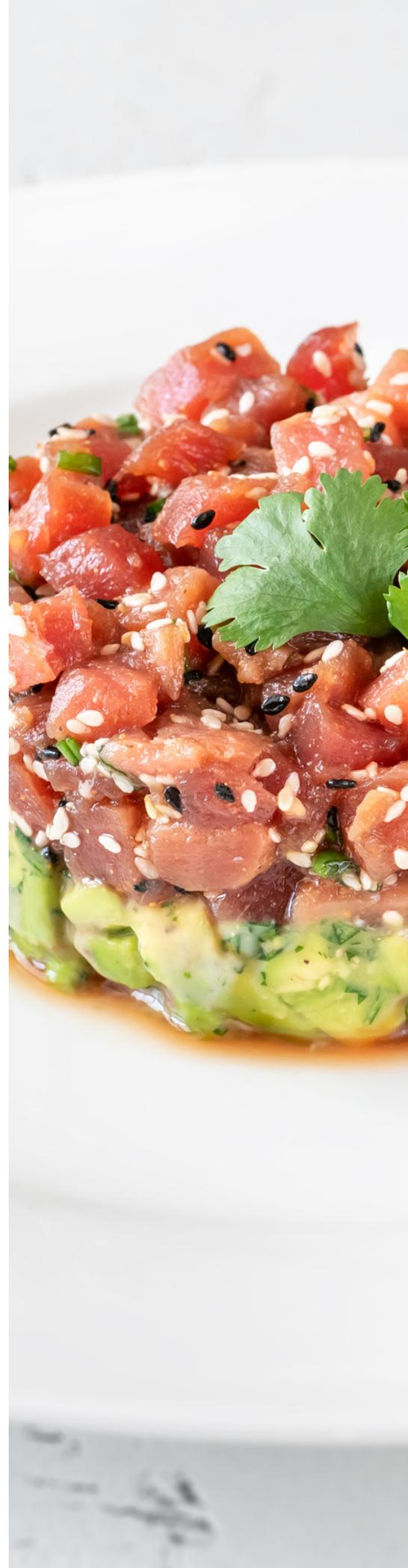
Vegetarian

A vegetarian dish is always available upon request

DESSERT

Pastry Chef's Tasting For Your Enjoyment

*All prices are per person. Consuming raw or undercooked meats, poultry, seafood, shellfish
or eggs may increase your risk of foodborne illness.*



RECEPTION



COCKTAIL RECEPTION PASSED HORS D'OEUVRES

Designed for one hour of service

Choice of four - \$16 Choice of six - \$24

HOT

Mini Crab Cakes

Charred Lime Remoulade

Crabmeat Stuffed Mushrooms

Chicken Wellington

Mushroom Demi

Beef Wellington

Red Wine Demi

Chicken Satay

Hoisin Dipping Sauce

Beef Satay

Sweet Soy Sauce

Smoked Chicken Quesadilla

Chipotle Aioli

Vegetable Spring Rolls

Sweet Chili Dipping Sauce

Mozzarella & Provolone

Arancini

Ham Croquettes

Mustard BBQ Sauce

Chicken Empanada

Chimichurri Aioli

Beef Empanada

Roasted Garlic BBQ Sauce

Mushroom Arancini

Creamy Caesar

Vegetable Samosa

Sweet Curry Sauce

Spanakopita

Feta Dipping Sauce

Franks in a Blanket

Mustard Dipping Sauce

Crab Rangoon

Asian Dipping Sauce

All prices are per person. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



COCKTAIL RECEPTION PASSED HORS D'OEUVRES

Designed for one hour of service

Choice of four - \$16 Choice of six - \$24

COLD

Antipasto on a Skewer

Balsamic Glaze

Chilled Poached Shrimp

Sweet Chili and Habanero Cocktail Sauce

Spicy Tuna Rolls

Sweet Soy Sauce

Fresh Catch Ceviche

Citrus Juices, Cucumber and Avocado

Mango Cups

Sea Salt and Tajin Sprinkled

Panzanella

Heirloom Tomatoes, Cucumber and Onion, Red Wine and Olive Oil

Carpaccio Toasts

Parmesan Cheese, Capers, Sea Salt, Fresh Pepper and Olive Oil

All prices are per person. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



ENHANCEMENTS



ENHANCEMENT DISPLAYS

Designed for one hour of service.

Charcuterie Board **\$10**

Imported Cheeses, Cured Meats, Pickled Vegetables, Nuts, Honey and Fruit, Grain Mustard and Grilled European Breads

Chips 'N' Dips **\$9**

Toasted Chickpea Hummus, Fiery Pico de Gallo, Street Corn Guacamole, Assorted Chips and Crisp Veggies

Grilled Marinated Vegetables **\$10**

Seasonal Local Vegetable Selection
Marinated in Balsamic Vinegar and Garlic

Fresh Seasonal Fruits **\$9**

Selected Exotic and Traditional Tropical Fruits and Berries

Fine Imported and Domestic Cheeses **\$10**

Served with Marinated Olives, Assorted Breads and Crackers

Elaborate Seafood Display **\$22**

Jumbo Shrimps, Selected Oysters, Mussels, Lobster Claws, Snow Crab Claws Served with Sweet Chili Cocktail Sauce and Mignonette

Jumbo Shrimp Cocktail **\$12**

Selected Jumbo Shrimp with Sweet Chili Cocktail Sauce

Yellowfin Tuna Tartare **\$12**

Spicy Yellowfin Tuna, Florida Avocado, Sweet Soy Glaze and Seaweed Salad

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H O T D I S P L A Y S T A T I O N

*Designed for one hour of service.
50 pieces (Excluding Pasta)*

Spinach and Artichoke Dip \$200
Served with Pita Chips and Tortilla Chips

Traditional Chicken Wings \$200
Buffalo Sauce, Celery and Carrots, Ranch
and Blue Cheese Dipping Sauces

Thai Chicken Thighs Lemongrass Skewers \$200
Sweet Cucumber Dipping Sauce

Beef Skewers \$200
Korean BBQ Glazed on Sugar Cane

Spiced Beef Empanadas \$200
Lime Sour Cream

Beef Meatballs \$200
With Creole Tomato Sauce

Bacon Wrapped Manchego Stuffed Dates \$200
Apricot Dipping Sauce

Pasta \$29
Red, White, Pesto & Garlic Oil
(PER PERSON)

*Consuming raw or undercooked meats, poultry,
seafood, shellfish or eggs may increase your risk of foodborne illness.*





DINNER

THE ISLANDER \$69

Served with Fresh Bread & Butter

SALAD

The Pointe House Salad

Baby Lettuce, Heirloom Tomatoes, Crisp Cucumber, Roasted Vegetables and Red Wine Vinaigrette

ENTRÉES

Mahi a la Plancha

Citrus And Garlic Marinated Wild Caught Mahi Mahi, Buttermilk Mashed Potatoes, Caramelized Onions and Sautéed Kale with a Red Pimiento Vinaigrette

Pan Roasted Chicken Breast

Chef Marinated Free Range Chicken, Buttermilk Mashed Potatoes, Caramelized Onions, Sautéed Kale and Creamy Roasted Garlic Sauce

Crispy Pork Milanese

Flash Fried Pork Loin, Buttermilk Mashed Potatoes, Caramelized Onions, Sautéed Kale and Lemon Piccata Sauce

Vegetarian

A vegetarian dish is always available upon request.

DESSERT

Key Lime Tart

Burnt Meringue

Citrus Salad and Toasted Coconut.

All prices are per person. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



BAY VIEW \$79

Served with Fresh Bread & Butter

APPETIZERS

Choose One, Served Family Style

Chips 'N' Dips

Toasted Chickpea Hummus, Fiery Pico De Gallo,
Street Corn Guacamole, Assorted Chips and Crisp Veggies

Shrimp Ceviche

Cucumber, Jalapeño, Red Onion and Avocado in Citrus Juices

Island Chicken Skewers

Guava BBQ Glazed with Crispy Cabbage Slaw

SALAD

Grilled Caesar Salad

Romaine Lettuce, Garlic Croutons,
Parmesan Shavings and Caesar Dressing (No Anchovies)

ENTRÉES

Mahi and Shrimp a la Plancha

Citrus and Garlic Marinated Wild Caught Mahi and Gulf Shrimp,
Potatoes Au Gratin, Grilled Asparagus with a Lemon Piccata Sauce

Pan Roasted Chicken Breast

Chef Marinated Free Range Chicken, Potatoes Au Gratin,
Grilled Asparagus and Creamy Roasted Garlic Sauce

Tenderloin of Beef

Roasted Whole and Sliced to Order, Potatoes Au Gratin,
Grilled Asparagus and Hunter's Sauce

Vegetarian

A vegetarian dish is always available upon request.

DESSERT

Seasonal Fruit Cheesecake

All prices are per person. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



BEACH FRONT \$ 8 9

Served with Fresh Bread & Butter

APPETIZERS

Served Family Style.

Tuna Tartare

Spicy Yellowfin Tuna, Florida Avocado,
Sweet Soy Glaze and Seaweed Salad

Street Corn Guacamole

Topped With Roasted Corn, Tomatoes,
Cotija Cheese and Assorted Chips

Zucchini Carpaccio

Parmesan Cheese, Crushed Capers, Maldon Salt
and California Olive Oil

SALAD

Strawberry Salad

Baby Greens, Feta Cheese, Candied Pecans, Avocado,
Fresh Strawberries and Herb Vinaigrette

ENTRÉES

NY Strip

Mashed Potatoes, Local Vegetables in European Style Butter

Pork Tenderloin

Sugar And Spice Rubbed, Mashed Potatoes and
Local Vegetables Served with Rum Sauce

Wild Caught Salmon

Honey Glazed Salmon, Garlic Mashed Potatoes, Local
Vegetables and Pepper Vinaigrette

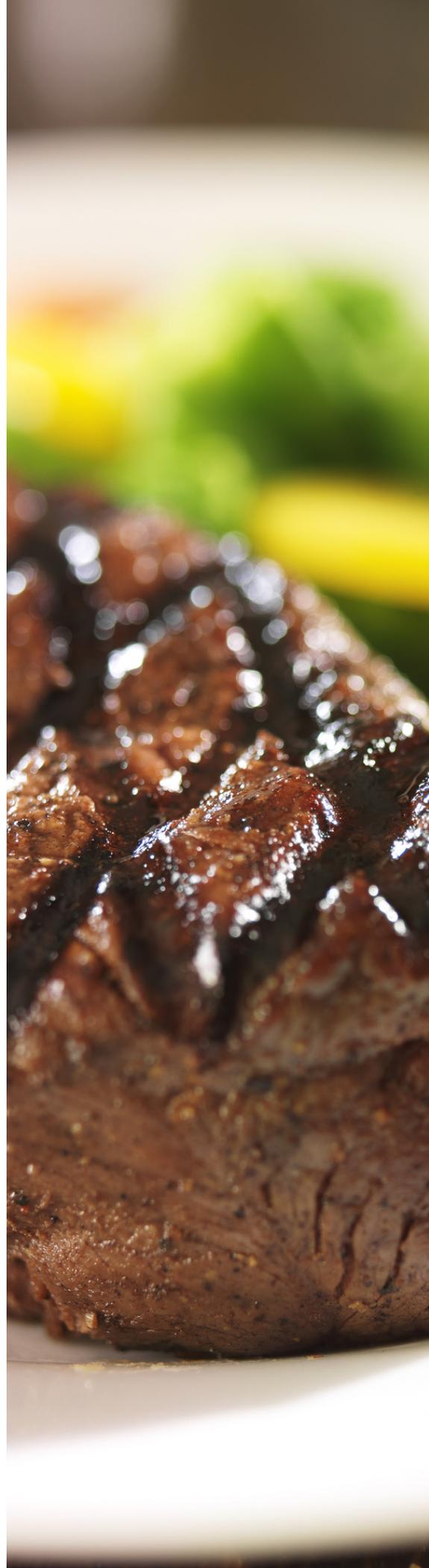
Vegetarian

A vegetarian dish is always available upon request.

DESSERT

Pastry Chef's Tasting For Your Enjoyment

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or eggs may increase your risk of foodborne illness.*



SUNSET \$99

Served with Fresh Bread & Butter

APPETIZERS

Served Family Style.

Charcuterie Board

Imported Cheeses, Cured Meats, Pickled Vegetables, Nuts, Honey and Fruit, Grain Mustard and Grilled European Breads

Jumbo Shrimp Cocktail

Sweet Chili and Habanero Cocktail Sauce

Zucchini Carpaccio

Parmesan Cheese, Crushed Capers, Maldon Salt and California Olive Oil

SALAD

Quinoa Salad

Dried Cranberries, Baby Spinach, Shaved Kale, Blueberries, Goat Cheese and Honey Vinaigrette

ENTRÉES

Bone In Rib Eye

Lobster Mac And Cheese, Local Vegetables with a Red Wine Reduction

Pan Roasted Chicken Breast

Herb Rubbed Free Range Chicken, Delmonico Mashed Potatoes, Local Vegetables with a Creamy Roasted Garlic Sauce

Wild Caught Salmon

Oscar Style, Potato Gnocchi and Creamed Corn Brulée

Vegetarian

A vegetarian dish is always available upon request.

DESSERT

Pastry Chef's Tasting For Your Enjoyment

All prices are per person. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



BEVERAGES



BEVERAGES

LUXURY BRANDS BAR

Liquor: Grey Goose Vodka, Hendricks Gin, Zaya Rum, Casamigos Tequila Blanco, Woodford Reserve Bourbon, Macallan Scotch, Crown Royal

Wine: King Estate Pinot Grigio, Grgich Hills Chardonnay, Duckhorn Migration Pinot Noir and Duckhorn “Decoy” Cabernet Sauvignon

Hourly Pricing

\$34 | per person for first hour \$17 | per person for each additional hour

Hosted Bar \$15/Drink

PREMIUM BAR BRANDS

Liquor: Tito's Vodka, Tanqueray Gin, Mt. Gay Rum, Jose Cuervo Tequila, Makers Mark and Cutty Sark Scotch

Wine: Banfi “San Angelo” Pinot Grigio, J. Lohr Cabernet Sauvignon, Meiomi Pinot Noir and Sea Sun by Caymus Chardonnay

Hourly Pricing

\$28 | per person for first hour \$14 | per person for each additional hour

Hosted Bar \$14/Drink

HOUSE BAR BRANDS

Liquor: Vodka, Gin, Rum, Tequila, Scotch

Wine: William Hill - Pinot Grigio, Chardonnay, Pinot Noir, Cabernet Sauvignon, Champagne

Hourly Pricing

\$24 | per person for first hour \$12 | per person for each additional hour

Hosted Bar \$12/Drink

All bars include assorted soft drinks, domestic and import beers. All bars are subject to \$150 bartender fee



BEVERAGES

Domestic Beer

Michelob Ultra, Bud Light and Yuengling

Hosted Bar \$7/Drink

Import Beer

Heineken, Heineken Zero and Corona

Hosted Bar \$9/Drink

Craft Beer and Sparkling Seltzer

Funky Buddha IPA and Black Cherry White Claw

Hosted Bar \$10/Drink

Cognac & Cordials

Amaretto Disaronno, Bailey's Irish Cream, Grand Marnier,
Kahlua, Romana Sambuca, B&B and Sandemans Reserve Port
(2oz Pour)

Hosted Bar \$19/Drink

Specialty Bars (CHOOSE ONE | \$150 FEE PER BAR)

Poolside Punch, Strawberry Mojito, Skinny Piña Colada,
Blueberry Lemonade, Watermelon Cucumber Refresher and
Drunken Golfer

Hosted Bar - *Please Inquire for Pricing*

All bars subject to \$150 bartender fee



BEVERAGES

SOFT DRINKS	\$6 EACH
BOTTLED WATER	\$6 EACH
SPARKLING WATER	\$6 EACH
BOTTLED JUICES	\$6 EACH
SPORTS DRINKS	\$6 EACH
ENERGY DRINKS	\$6 EACH
FRESHLY MADE SMOOTHIES	\$8 EACH
COFFEE & DECAF	\$65/GALLON
ICED TEA	\$45/GALLON
LEMONADE	\$45/GALLON
ARNOLD PALMER	\$45/GALLON



EVENT GUIDELINES



EVENT GUIDELINES

A standard service charge of 24%, along with 7% sales tax, is applied to all food and beverage. Outdoor venues are subject to 27% service charge.

MENU DETAILS

We are happy to customize a special menu for your event.

No outside food may be brought into Naples Bay Resort without prior arrangements. Special occasion cakes allowed from established and licensed bakeries.

Advance notice is required to accommodate special dietary requests. On-site requests will be accommodated to the best of our abilities.

Kosher meal requests must be made at least ten days in advance.

Children's pricing is available for meals listed under "Lunch" and "Dinner". Customized kids' menus available upon request. Children under 12 years of age will be charged at half price and children under 5 years of age are complimentary.

Please note consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked.

A mandatory \$150.00 labor charge will be applied to all banquet meals with twenty (20) or fewer guests.

BAR DETAILS

The sale and service of all alcoholic beverages is regulated by the Florida State Division of Alcoholic Beverages and Tobacco.

As a licensee, Naples Bay Resort is responsible for the administration of those regulations. It is policy that no alcoholic beverages may be brought into the resort at any time. Naples Bay Resort also reserves the right to refuse service of any alcoholic beverages to a visibly intoxicated guest.

Special beer, wine and liquor requests outside the brands found in the Catering Menus will require a minimum order and purchase amount.

A minimum of \$500.00 in bar sales per bar is required along with a bartender fee of \$150.00 per bartender for a 4-hour event.

Events lasting longer than 4 hours will be charged an additional \$150.00 per hour per bartender.

FOR MORE BANQUET INFORMATION, CALL (239) 530-5111

1500 FIFTH AVENUE SOUTH NAPLES, FLORIDA 34102

NAPLESBAYRESORT.COM

Naples Bay Resort
& Marina